

Amendments to the Specification

Please replace the paragraph beginning at page 1, line 6 and ending at page 1, line 19, of the specification, with the following paragraph:

The invention relates to a process for preparing nutritious cooked rice in an aseptic package by mixing ginseng, jujube, chestnut and black rice, which has excellent taste and smell and capability of long-term preservation at room temperature.

More particularly, the invention relates to a process for preparing nutritious cooked rice in aseptic package prepared by a process comprising treating ginseng, jujube and chestnut with a mixed solution of an aqueous solution of calcium and an aqueous solution of 0.1~0.3% organic acid or phosphoric acid, mixing with nonglutinous rice, glutinous rice and black rice at a fixed rate, filling a fixed amount of the mixture automatically in a heat-resisting plastic container, sterilizing the mixture 4~10 times repeatedly for 4~8 seconds at a high temperature of 130~150°C and high pressure hermetically, cooking the sterilized mixture in a measured amount of liquid for cooking, sealing and packaging the resultant cooked rice mixture aseptically ~~in-aseptic~~, so that nutritious cooked rice which is free from microorganism and capable of long-term preservation (more than 6 months) can be obtained.

Please replace the paragraph beginning at page 2, line 21 and ending at page 2, line 28, of the specification, with the following paragraph:

Inventors repeated research and experiment to solve the problem. In result, the level of microorganism decreased by blanching and soaking ginseng, jujube and

chestnut in a mixed solution of an aqueous solution of calcium and an aqueous solution of an organic acid or phosphoric acid whereby the quality of the resultant product improved. After the pretreatment, sterilization at high temperature/pressure and cooking in a fixed amount of water mixed with glucono delta lactone (GDL) was carried out to provide a process which satisfies the safety of the product. The final pH of the product was adjusted to about 5.0.

Please replace the paragraph beginning at page 3, line 17 and ending at page 3, line 23, of the specification, with the following paragraph:

pretreating ginseng, jujube and chestnut by blanching and soaking in a mixed solution of a calcium solution and an organic acid or phosphoric acid solution; mixing pretreated ginseng, jujube and chestnut with raw material rice at a fixed rate and filling the mixture automatically in a heat-resisting plastic container; sterilizing the mixture at high temperature and high pressure; cooking with steam after adding a measured amount of liquid for cooking; and packaging the resultant cooked rice in a clean room.

Please replace the paragraph beginning at page 3, line 24 and ending at page 4, line 7, of the specification, with the following paragraph:

Preferably, the organic acid according to the invention is at least one selected from the group consisting of ~~phosphoric acid~~, citric acid, and gluconic acid. Preferably, calcium according to the invention is at least one selected from the group consisting of calcium chloride and whey calcium, however the sort of calcium is not restricted if it

can be used in food. Preferably, the concentration of the solution of organic acid or phosphoric acid and the solution of calcium according to the invention is 0.1 ~ 0.3% respectively. Preferably, according to the invention, the pretreatment step includes the steps of blanching ginseng in a 0.1 ~ 0.3% organic acid or phosphoric acid solution at 60 °C for 20 minutes after cutting the ginseng into fixed size pieces, and soaking jujube and chestnut in a mixed solution of a 0.1 ~ 0.3% calcium solution and a 0.1 ~ 0.3% organic acid or phosphoric acid solution at 25 °C for 1 hour after cutting into fixed size pieces, to reduce microorganism levels and improve texture.

Please replace the paragraph beginning at page 4, line 17 and ending at page 4, line 24, of the specification, with the following paragraph:

According to the invention, a step of blanching ginseng in a 0.1 ~ 0.3% organic acid or phosphoric acid solution at 50 ~ 70 °C for 20 ~ 30 minutes is carried out to maintain the texture and reduce microorganism levels. A step of soaking jujube and chestnut in mixed solution of a 0.1 ~ 0.3% calcium solution and a 0.1 ~ 0.3% organic acid or phosphoric acid solution at 25 °C for 1 ~ 1.5 hours is carried out to maintain the texture and reduce microorganism levels. The raw material rice can include nonglutinous rice, glutinous rice and black rice, that is mixed at a fixed rate, washed with purified water to remove impurities, and soaked in purified water for 1 ~ 1.5 hours.

Please replace the paragraph beginning at page 5, line 11 and ending at page 5, line 13, of the specification, with the following paragraph:

Steps of blanching ginseng in a 0.1 ~ 0.3% organic acid or phosphoric acid solution at 60 °C for 20 minutes and treating it with steam at 100 °C were carried out and microorganism levels at each step were measured.

Please replace the paragraph beginning at page 5, line 14 and ending at page 5, line 18, of the specification, with the following paragraph:

Likewise, steps of soaking processed chestnut product, raw chestnut and jujube in mixed solution of 0.1~0.3% calcium solution and 0.1~0.3% organic acid or phosphoric acid solution for 1 hour and treating it with steam at 100°C were carried out and the microorganism level at each step was measured. The concentration of the organic acid or phosphoric acid solution was regulated according to microorganism level which needs control.

Please replace the Abstract beginning at page 11, line 2 and ending at page 1, line 21, of the specification, with the following:

~~The invention relates to a~~ A process for preparing nutritious cooked rice in an aseptic package by mixing ginseng, jujube, chestnut and black rice, which has excellent taste and smell and capability of long-term preservation at room temperature, is provided.

~~More particularly, the invention relates to a process for preparing nutritious~~

~~cooked rice in aseptic package prepared by a~~ The process comprising can include
treating ginseng, jujube and chestnut with a mixed solution of an aqueous solution of
calcium and an aqueous solution of 0.1~0.3% organic acid or phosphoric acid, mixing
with nonglutinous rice, glutinous rice and black rice at a fixed rate, filing a fixed amount
of the mixture automatically in a heat-resisting plastic container, sterilizing the mixture
4~10 times repeatedly for 4~8 seconds at a high temperature of 130~150°C and high
pressure hermetically, cooking the sterilized mixture in a measured amount of liquid for
cooking, sealing and packaging the resultant cooked rice mixture aseptically ~~in aseptic~~,
so that nutritious cooked rice which is free from microorganism and capable of long-
term preservation (more than 6 months) can be obtained.

~~And the invention relates to process for preparing nutritious cooked rice in
aseptic package prepared by a process including blanching and soaking ginseng,
jujube and chestnut in mixed solution of aqueous solution of calcium and aqueous
solution of 0.1~0.3% organic acid for 20~60 minutes and adjusting the pH of the
product to below 5.0 to improve preservation of the product.~~